

Amendments to the Claims

1-8. (Cancelled)

9. (Currently amended) A process for producing a bread which comprises: mixing the bread improving agent of claim 1

producing a fermented soybean protein by fermenting a soybean protein with lactic acid bacteria and yeast, and then sterilizing the fermented product; and

mixing the fermented soybean protein in an amount of 0.35 to 3.5 parts by weight in terms of a soybean solid content based on 100 parts by weight of cereal flour for bread with cereal flour for bread to prepare dough.

10. (Cancelled)

11. (New) The process for producing a bread according to claim 9, wherein the lactic acid bacteria used for the lactic fermentation is derived from sour leaven.

12. (New) The process for producing a bread according to claim 9, wherein a soybean solid content in the fermented soybean protein is 15% by weight or more.

13. (New) The process for producing a bread according to claim 9, wherein the lactic fermentation is performed simultaneously or before the yeast fermentation.

14. (New) The process for producing a bread according to claim 9, wherein pH of the fermented soybean protein is 4.0 to 4.8.

15. (New) The process for producing a bread according to claim 9, wherein the soybean protein is further reacted with a protease.